Improvement of phytase thermostability by using sorghum liquor wastes supplemented with starch

Authors: Chen C-C.[1]; Hunag C-T.[1]; Cheng K-J.[2]

Source: Biotechnology Letters, Volume 23, Number 5, March 2001, pp. 331-333(3)

Publisher: Kluwer Academic Publishers

next article > View Table of Contents

«mark item

full text options

Abstract:

When a phytase solution, soluble starch, and sorghum liquor wastes were mixed at the ratio of 1:1:10 (v/w/w), the residual phytase activities after 30 min of treatment at 70 and 80 °C were respectively, about 90% and 18% of that at 37 °C. After 10 min treatment, the residual activity was 67% at 80 °C and 10% at 90 °C.

Keywords: phytase; sorghum liquor wastes; starch; thermostability

Language: English

Document Type: Regular paper

Affiliations: 1: Department of Agricultural Chemistry, National Taiwan University, 1, Section 4, Roosevelt Road, Taipei 10617, Taiwan, ROC **2:** Institute of BioAgricultural Sciences, Academia Sinica, Taipei 11529, Taiwan, ROC

next article > View Table of Contents

Back to top